Restaurant Meal Rota 2024/25



Week starting

2 nd September
9 th September
16 th September
23 rd September
30 th September
7 th October
14 th October
4 th November
11 th November
18 th November
25 th November
2 nd December
9 th December
16 th December

Week 1 Week 2 Week 3 Week 4 Week 1 Week 2 Week 3 Week 1 Week 2 Week 3 Week 4 Week 1 Week 2 Week 3

6th January 13th January 20th January 27th January 3rd February 10th February 24th February 3rd March 10th March 17th March 24th March 31st March 21st April 28th April

Week 1 Week 2 Week 3 Week 4 Week 1 Week 2 Week 1 Week 2 Week 3 Week 4 Week 1 Week 2 Week 1 Week 2

5 th May	Week 3
12 th May	Week 4
19 th May	Week 1
2 nd June	Week 1
9 th June	Week 2
16 th June	Week 3
23 rd June	Week 4
30 th June	Week 1
7 th July	Week 2
14 th July	Week 3
21 st July	Week 4

Please note there are sometimes exceptions to the menu for special occasions, e.g., Christmas Dinner, but these will be communicated to students and parents in advance.

Week 1 Menu

Dessert



Banoffee cheesecake

custard

	Monday	Tuesday	Wednesday	Thursday	Friday	
Main Meal	Local pork sausages, with homemade Yorkshire pudding	BBQ pulled pork tacos	Roasted chicken breast with a sage & onion stuffing	Katsu chicken curry	Breaded haddock fillet or sausage roll	
Vegetarian Meal	Mushroom & spinach tart	Chunky vegetable chilli	Roasted vegetable & green lentil strudel	Sweet potato, spinach & chickpea curry	Leek & cheddar pie	
Sides	Creamy mashed potato, seasonal vegetables	Rice, buttered sweetcorn	Roasted potatoes, green beans, garden peas, roasted carrots	Pilaf rice, roasted cauliflower	Chips, mushy peas, baked beans & gravy	
Pasta Bar	Pasta Bolognese Pasta Arrabiata	Pasta Carbonara Pasta Arrabiata	Spicy sausage pasta Pasta Arrabiata	Mac & cheese Pasta Arrabiata	Meatball Pasta Pasta Arrabiata	
Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche. There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.						
Dessert	Strawberry & raspberry	Black cherry cheesecake	Sticky toffee pudding,	Apple & raspberry crumble,	Banoffee cheesecake	

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks. For all dietary & allergen requirements please speak with a member of the Catering team.

custard

Black cherry cheesecake

Eton Mess

Week 2 Menu



	Monday	Tuesday	Wednesday	Thursday	Friday	
Main Meal	Beef chilli with flour tortillas	Crispy sweet & sour chicken	Honey baked bacon loin, homemade Yorkshire pudding	Buttermilk chicken fillet with tzatziki sauce	Breaded haddock fillet or sausage roll	
Vegetarian Meal	Roasted vegetable chilli	Mushrooms, green peppers in black bean sauce	Vegetable strudel	Sweet potato & spinach lasagne	Leek & cheddar pie	
Sides	Smoky roasted vegetables, braised rice	Stir fried vegetables, egg noodles	Creamed potatoes, roasted potatoes, roasted carrots, green vegetables	Potato wedges, braised rice, buttered sweetcorn	Chips, mushy peas, baked beans & gravy	
Pasta Bar	Bacon mac & cheese Pasta Arrabiata	Pasta Bolognese Pasta Arrabiata	Chorizo Pasta Pasta Arrabiata	Beef lasagne Pasta Arrabiata	Meatball Pasta Pasta Arrabiata	
Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche. There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.						
Dessert	Strawberry meringue cheesecake	Apple blackberry crumble Custard	Strawberry & raspberry Eton Mess	Jam sponge & custard	Strawberry trifle	

Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks. For all dietary & allergen requirements please speak with a member of the Catering team.

Week 3 Menu



	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Local pork sausages, with Yorkshire pudding	Chicken Tikka Masala	BBQ pulled pork tacos	Katsu chicken curry	Breaded haddock fillet or sausage roll
Vegetarian Meal	Vegetable & chickpea crumble	Spinach & potato saag aloo	Roasted vegetable & chickpea tacos	Thai green curry	Vegan spiced cauliflower & lentil pie
Sides	Creamed potatoes, roasted carrots, garden peas	Pilaf rice, roasted cauliflower	Buttered sweetcorn & baked rice, potato wedges	Pilaf rice, roasted cauliflower	Chips, mushy peas, baked beans & gravy
Pasta Bar	Pasta Carbonara Pasta Arrabiata	Roasted chicken creamy tomato sauce pasta Pasta Arrabiata	Italian sausage Pasta Arrabiata	Beef Bolognese Pasta Arrabiata	Meatball pasta Pasta Arrabiata
Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.					

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Cheesecake	Apple & cherry crumble Custard	Lemon meringue Cheesecake	Chocolate chip & orange sponge with custard	Banoffee pie		
Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks. For all dietary & allergen requirements please speak with a member of the Catering team.							

Week 4 Menu



	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Honey roasted bacon loin, with homemade Yorkshire pudding	Crispy sweet n sour chicken	Chicken Tikka Masala	Cajun crumbed pork loin, smoked tomato & chorizo sauce	Breaded haddock fillet or sausage roll
Vegetarian Meal	Mushrooms and sweet pepper stronganoff	Mushrooms, green peppers in black bean sauce	Spinach and potato saag aloo	Vegetable enchiladas	Vegetable korma
Sides	Roasted potatoes, creamy mashed potato, roasted carrots & garden peas	Stir fried vegetables, egg noodles	Pilaf rice, roasted cauliflower	Garlic roasted new potatoes, honey roasted carrots, garden peas	Chips, mushy peas, baked beans & gravy
Pasta Bar	Pasta Carbonara Pasta Arrabiata	Pasta Bolognese Pasta Arrabiata	Spicy sausage pasta Pasta Arrabiata	Beef lasagna Pasta Arrabiata	Meatball pasta Pasta Arrabiata

Salad Bar with a wide selection of freshly made salads, sliced meats, pickles, olives & dressings with homemade quiche.

There is also the option of a freshly baked potato with a choice of two fillings & fresh salad.

Dessert	Brownie cheesecake	Golden syrup sponge Custard	Strawberry Eton Mess	Apple & forest fruits oaty crumble with custard	Lemon meringue cheesecake	
Also available a selection of fresh salads, cakes, fruit pots and a range of cold drinks and milks. For all dietary & allergen requirements please speak with a member of the Catering team.						